

## Grodziskie 2

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **24**
- SRM **3**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **33.8 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.06 kg (58.3%)	80 %	3
Grain	Wędzony bukiem Viking Malt	1.75 kg (33.3%)	82 %	10
Grain	Pale Ale weyermann	0.44 kg (8.4%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	39.38 g	60 min	6.5 %
Boil	Saaz (Czech Republic)	26.25 g	30 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	43.75 g	0 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Wheat	Dry	8.75 g	Fermentum Mobile